

Breakfast & Lunch

MENU HOURS
8 a m - 2 p m daily

FROM THE BAKERY

CINNAMON ROLLS (V) 6

Gluten free and vegan warm rolls with vanilla glaze.

SEASONAL BUNDT CAKE (DF) 6

Made with Texas fruit. Rotates with the season. Contains eggs.

SOUR CREAM COFFEE CAKE 7

A buttery, cinnamon-swirled cake topped with a golden brown streusel topping.

SEASONAL OATMEAL BAR & WARM MILK (V) 6.5

Warm oatmeal bar with Texas fruit. Topped with grain free granola. Served with steamed milk

SMALL PLATES

CHIA BOWL (V) 12

Coconut chia with seasonal fruits, coconut yogurt and housemade coconut granola.

CHIVE PANCAKES (V) 6.5

Crispy garlic chive pancakes with tangy soy sauce dipping sauce.

PAO DE QUEIJO (6) 7.5

Warm Brazilian parmesan cheese bread.

MEMELA (VEGAN OPTIONS) 6.5

Nicknamed "Oaxaca Pancakes", housemade thick corn tortillas with refried black beans, queso Oaxaca and your choice of topping.

FOCACCIA OF THE DAY(V) 6.5

A rotation of seasonal vegetable offerings. Extra toppings: bacon \$2, breakfast sausage \$2, parmesan \$.75

GRAIN FREE COCONUT GRANOLA 9

Almond, pecan, walnut, chia seeds, coconut flakes and dried blueberries. Slightly sweetened with maple syrup

FROM THE KITCHEN

SHRIMP & GRITS (VEGAN OPTION) 17

Creamy garlic grits with gulf shrimp (sub mushrooms for vegan).

MAPLE APPLE WALNUT WAFFLE (DF) 15

Fluffy Belgian waffle with ripe Texas maple walnut apple and coconut whipped cream. Contains egg.

AUSTRALIAN MEAT OR MUSHROOM PIE 13.5

A common item at corner stores and school cafeterias in Australia with arugula salad.

PAN EGGS (VEGETARIAN OPTION) 16

2 farm fresh eggs with breakfast sausage and keilbasa or mushroom and squash, cherry tomatoes and microgreens.

LAKSA 17

Singaporean staple noodle curry with fish cakes and shrimp. A favorite breakfast for the locals.

BISCUITS & GRAVY (VEGAN OPTION) 15

Pork sausage or mushroom gravy on fluffy vegan biscuits.

MUSHROOM CONGEE (V) 12

Simmered with miso mushroom mixed and ginger. Served with soft boiled eggs and chili crisp.

BREAKFAST SALAD (V) 13

Mixed greens, arugula, roasted winter squash, mixed microgreens, roasted beets, toasted pecan, apple, roasted broccoli and soft boiled egg. With orange miso or mustard lemon dressing.

MOO PING 13

A classic Thai street breakfast. Marinated pork skewers. Served with sticky rice and spicy sauce.

WINTER SQUASH SOUP (V) 11

Rotation of red curry cashew soup or rosemary sage walnut soup with a side of sourdough toast.

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SIDES

BREAKFAST SAUSAGE PATTIES 6.5
ROASTED SQUASH (V) 4
BAKED BACON (2) 5.5
GARLIC "CHEESE" GRITS (V) 4.5
REFRIED BLACK BEANS (VEGAN OPTION) 4.5
TOASTED SOURDOUGH SLICE 3
BISCUIT WITH CHOICE OF SPREAD (V) 4
SIDE SALAD 5.5
SIDE OF LEMON THYME HERB BUTTER 1
SIDE EGG 3.5
SIDE WINTER SQUASH SOUP 4.5

HOUSE DRINKS

BUTTERFLY PEA LEMONADE 4.5
Housemade lemonade with butterfly pea syrup.
TURMERIC GINGER TONIC 6
Coconut water, ginger, turmeric, orange juice and lemon juice.
ORANGE OR GRAPEFRUIT JUICE 3.5
COLD BREW 4.5/5.5
THAI ICED TEA 4/5
THAI ICED COFFEE 4/5
RAMBLER SPARKLING WATER 2

ESPRESSO & MORE

ESPRESSO SHOT 3.5
LATTE 5.5/6.5
CAPPUCCINO 4.5
CORTADO 4.5
MACCHIATO 4.5
DRIP COFFEE 4/4.5
CHAI LATTE 4.5/5.5
AZTEC MOCHA 5.5/6.5
GOLDEN MILK 4.5/5.5
BEET COCOA LATTE 4.5/5.5
MUSHROOM STEAMER 5/6
HOT TEA POT 5

SPECIALTY DRINKS

MIDNIGHT SKY 6
Espresso with charcoal and your choice of milk. Served over ice.
DIRTY 6
Espresso shot on top of cold milk. This drink is all about the sensation of hot and cold, sweet and bitter.
ORANGE ESPRESSO 5
Espresso atop fresh orange juice. Perfect breakfast iced drink.
HOJICHA MATCHA LATTE 6.5
Iced matcha with smoky hojicha tea syrup.
SESAME LATTE 6
Toasted black sesame maple syrup paste with your choice of milk.
BUTTERFLY PEA MATCHA 6.5
Matcha with a touch of blue.